



Te Mānia's vineyards, established in 1990, are located near the beautiful coastline of Tasman Bay on free draining, stony clay loam soils which have proved excellent for producing wine grapes of exceptional quality. Te Mania is a two-time winner of the prestigious Bragato Trophy for Best of Show.

Pinot Gris 2017

Te Mānia Pinot Gris is a soft, subtle, fruity and elegant wine. This approachability makes it an excellent match for many different foods and cooking styles from spicy Asian dishes to grilled seafood.

Nose: Fragrant floral honeysuckle aromas mixed with tangelo and apple notes.

Palate: Delicious citrus, rock melon and pear with rich caramelised apple flavours. Hints of Turkish delight and rose petals. A smooth, textural wine with fine tannins and a long lingering finish.

Vintage: Beautifully ripe fruit was hand-picked and whole bunch pressed. The tiny berries produced wonderful concentrated fruit flavours which were preserved by fermenting the wine at cool temperatures. A portion was fermented with wild yeast and all the lees were stirred for 3 months to add complexity and texture.

Diet: This wine is suitable for a vegan diet.

Analysis: Alcohol 14% Residual Sugar: 4.6 g/L Acidity: 6 g/L



It is sweetly fragrant and instantly appealing on the nose showing ripe stone fruit, mango, baked pear and apple blossom characters. The palate is succulent and flavoursome, and offers lovely fruit purity backed by fine texture and refreshing acidity. Delightfully attractive.

★★★½ - Sam Kim, Wine Orbit, Jan 2018

